



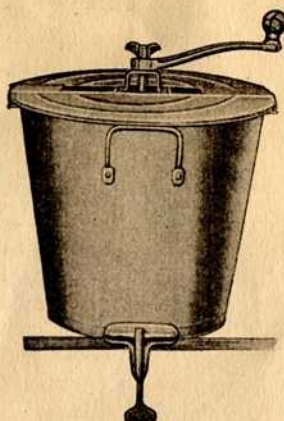
with a

REED BREAD MIXER

Easier

Quicker

Cleaner



The Reed Bread Mixer mixes and kneads eight loaves in a few minutes better than can be done by hand in half an hour. The hands do not touch the dough.

No bread raiser is necessary. The dough is left to rise in the mixing pail. Second kneading is not required. As soon as the bread has risen, turn the handle a few times and the dough will form in a ball on the stirring rod, ready to be cut up for the tins.

Nothing to get out of order. Directions with each mixer.

REED MANUFACTURING CO.
Newark New York

Newark

New York

How You Can Make the **REED SELF-BASTING ROASTER**

Economize in Cooking

According to Government statistics, meat represents about 16 per cent. of the food of the average American family. Not so very long ago the dealer was glad to give a soup bone to a good customer. Now the packing house and butcher utilize all that was waste and it is becoming more and more necessary that the housewife buy with considerable judgment and use her purchases to the best possible advantage.

What Is Real Test of a Good Cook?

Of course, every housewife likes to set a good table. A holiday gathering, especially, puts her on her mettle. How proud she is when the Thanksgiving or Christmas turkey is brought on. Fowl deliciously browned. Chestnut stuffing bursting from laced crop. Drum-sticks falling away of their own weight. Roasted to the queen's taste!

Then there is that other satisfaction which comes of preparation of attractive yet inexpensive dishes for every day. The real test of a good cook lies quite as much in her ability to utilize the cheaper cuts of meat as in skill in making ready for a feast.

Less Work with Saving in Money.

Regardless of the season, meat requires more attention than any other article of diet. Hence, a roaster that will lessen the work of cooking will give a material reduction in kitchen labor. If, at the same time, it will prevent the waste that occurs with use of ordinary roasters or open pans, it will pay for itself over and over again.

The Reed Self-Basting Roaster has just those qualifications. It is for every-day use. It is more than a covered baking pan. It is a casserole, boiler, steamer and self-basting roaster, all in one. No single utensil for the kitchen will give as much satisfaction.



ROASTER WITH BACON RACK

The Reed Roaster consists of three seamless pieces covered with the finest of porcelain enamel. The parts—cover, inner tray and base, or pan—are stamped from sheet steel. There isn't a crack or corner to catch dirt.

Natural juices of the roast vaporize and rise to the patented cover. Condensing there they follow depressions to the center and fall in a shower upon the roast. That is self-basting, and better basting than can be done by hand.

Closed Pan Better Than Open Pan.

The cover is fitted with dampers with which it is possible to regulate evaporation. The chief loss in weight when meat is cooked is due to the driving off of water. Bulletin 391, issued by the United States Department of Agriculture, says:

"When meat is roasted in the oven the amount of material removed is somewhat affected by the character of the roasting pan and similar factors; thus the total loss in weight is naturally greater in an open than in a closed pan, as the open pan offers more opportunity for the evaporation of water."

Open Dampers to Brown Roast.

Accordingly, the dampers in the roaster cover should be kept closed until a few minutes before meal time. Then they may be opened to brown the roast.

The inner tray is a distinctive Reed Roaster feature. There is an air chamber between the tray and the roaster base, which prevents scorching of the bottom of the roast. When the roast is done, the juices are in the tray for the gravy. It will be real

gravy, too, without any charred bits of meat to give it an unappetizing flavor.

Proof Against Acids of Cooking.

The porcelain covering of the Reed Roaster cleans like china. It is proof against the acids of cooking. Any soap or washing powder may be used, or the enamel may be scraped with a steel knife.

There is economy in a Reed Roaster because it gives you all the meat, both substance and savor. It doesn't matter what you are to have for dinner; the roast does not dry up and come to the table scorched and unpalatable. With waste eliminated you can pay your butcher less and set a better table than you could if you didn't have a Reed.

Wire Grate Useful When Canning.

Wire grates that have many uses are made to fit all sizes of Reed Roasters, but are sold separately.

In combination with the grate, the Reed Roaster is perfectly adapted to canning by the cold pack or sterilization method. Fruit is of better flavor and looks better when steamed in jars. This method is recommended by the United States Department of Agriculture for both fruits and vegetables.

Remove the inner tray from roaster, place wire grate in bottom pan, and pour in warm water to the depth of two or three inches. (If the water is too hot the jars will crack.) Put in the cans, and be sure to leave space between them. Put roaster on stove and bring water to boil.



CANNING WITH REED ROASTER

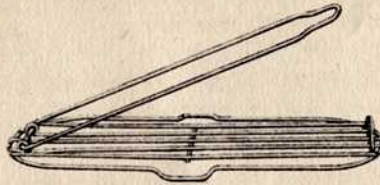
Uncle Sam Willing to Help You.

The time required for sterilization depends upon the product. Best results will be obtained from following some such authority as Farmers' Bulletin 839, Department of Agriculture, Washington, D. C.

There is a Reed Roaster for every home; two styles and two colors of enamel. The original pattern is made in seven sizes, six oval and one round. The improved pattern comes in three sizes.

Use of Bacon to Flavor Roast.

The improved roaster differs from the original pattern in that it has a bacon rack in the cover. A section of the cover is raised to hold the rack, which does not take up extra room.



REED BACON RACK

Many housewives use bacon in roasting for the flavor it gives. The common method is to skewer the bacon to the meat. Used this way, the bacon leaves a deposit where it touches the roast and makes some cuts salty. With the rack the bacon drippings fall evenly on the roast and uniform flavoring is obtained.

Cut Down Your Butcher's Bill.

The advantage of the more expensive cuts of meat lies not so much in nutritive value as in tenderness and flavor. These may be developed in the cheaper cuts.

Prolonged cooking, which is possible without burning if your roaster is a Reed, softens connective tissues. Pounding the meat or chopping it are also employed with tough cuts.

In even the least desirable cuts careful cooking will bring

out all the natural flavor, and other flavors may be given by the addition of vegetables and seasoning with condiments of various kinds.

Earns Its Cost in a Short Time.

In the hands of the housewife who will keep these things in mind, the Reed Roaster will earn its cost several times a year in what it saves on meats.

Before placing the roaster in the oven always see that the dampers are closed.

It is well to use a little water in the tray with any roast. Dry roasts, such as mutton or tough fowl, naturally require more water than beef, pork or veal. With pot roast use a large quantity of water.

Don't Forget to Close Dampers.

Put the meat in the tray, place in roaster, put on cover and set in oven or on stove. Do not touch the dampers until the meat is almost done. Then they may be opened to brown it.

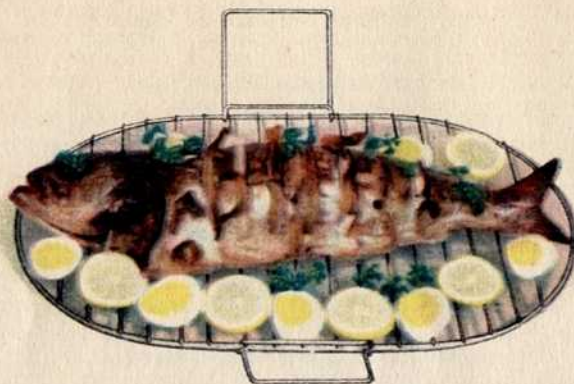
It will be found that dishes cook more rapidly in the Reed Roaster if there is just an ordinary fire; that is, not a forced fire. They will cook more rapidly in the roaster, too, than in the open oven.

Time Necessary for Roasting.

With the oven hot, the time necessary for roasting in a Reed Roaster, as given below, will be found about correct:

TIME TABLE

Beef, underdone, per pound.....	9 to 10 minutes
Beef, fillet of	20 to 40 minutes
Mutton, leg of, per pound.....	10 to 12 minutes
Mutton, stuffed shoulder, per pound.....	18 minutes
Veal, loin of, plain, per pound.....	15 to 18 minutes
Veal, stuffed, per pound.....	20 minutes
Pork, per pound.....	20 to 30 minutes
Chicken, baked, 3 or 4 pounds.....	1 to 2 hours
Turkey, 10 pounds.....	3 hours
Goose, 8 pounds.....	3 hours
Duck, tame	40 to 60 minutes
Duck, wild	30 to 40 minutes
Small birds	10 to 15 minutes
Fish, long and thin, 6 to 8 pounds.....	1 hour
Fish, thick, 6 to 8 pounds.....	1½ to 2 hours
Fish, small	25 to 30 minutes



REED FISH RACK OR GRATE

In baking fish use a Reed grate if possible. Fish will not stick to the grate as it will to a baking dish, and the grate keeps it out of the liquor in the bottom of the roaster. This not only prevents sogginess, but insures even circulation of heat above and below the fish and a dish well done.

Good to Look Upon, and as Tasty.

When ready to serve, remove the fish from the roaster and put the grate at the edge of a table. Drop the handle nearest the platter and the fish may be removed from the grate whole. Fish looks best if served with the skin unbroken.

The wire grate is of special advantage in steaming asparagus, corn, cauliflower, etc. The grate has reversible handles. These may be turned down to serve as legs. This will raise the grate to the level of the top of the roaster pan.

Nothing to Watch but the Clock.

Anyone can use a Reed Roaster because it cannot get out of order. Put the meat in the oven and leave it alone until the clock says "Done." Nothing else is required. There's nothing to watch but the clock. Think of the things that might be done in the minutes wasted in basting the old-fashioned way.

If the oven is wanted for other things, the roaster may be used on top of the stove.

Suggestions for Use of Roaster.

The receipts appearing on the following pages show some of the uses to which the Reed Roaster may be put. The housewife will readily find any number of other uses for it.

TOP ROUND OF STEAK.

With Baked Onions

Have top round of steak cut $2\frac{1}{2}$ or 3 inches thick; cut in individual pieces and dust each piece lightly with flour. Place two tablespoonsful of fat from trimmings in tray; when tried out add 1 tablespoonful of butter. When fat is hot, brown each piece of steak. Add three tablespoonsful of flour to hot fat and brown. Pour on $1\frac{1}{2}$ cups of hot water and cook until thick, stirring constantly. Season this brown sauce with salt, pepper and small piece of bay leaf.

Parboil onions 8 or 10 minutes, drain and place in tray with steak and brown sauce; cover, and close dampers in cover. Place in moderate oven or on top of range and cook 45 minutes.

ROAST VEAL CUTLET

In tray of roaster place veal cutlet 3 or 4 inches thick; dredge with flour and sprinkle with salt and pepper. Across top lay strips of bacon; pour a little water in pan and bake 2 or 3 hours. During last of roasting open dampers to crisp bacon. Make brown gravy of stock in pan.

MOCK DUCK

Place on a round steak a stuffing of bread crumbs well seasoned with chopped onions, butter, chopped suet or drippings, salt, pepper, and a little sage if the flavor is relished. Roll steak around stuffing and tie in several places. Put "duck" in roaster tray with a cupful of water or soup stock around it, and roast. Serve with currant or other acid jelly.



Mock Duck

FARMER STEW

Pound flour into both sides of a round steak, using all meat will take up. Fry in drippings, butter or other fat. Then put in roaster and add water to cover it. Close roaster dampers tightly and allow meat to simmer until tender. This dish is ready to serve when the meat is done, as gravy is already thickened.

SPANISH BEEFSTEAK

Two pounds of round steak about 1 inch thick; pound until thin; season with salt and cayenne pepper, cover with layer of bacon or salt pork cut thin, roll and tie with cord. Put in roaster tray, pour around it $\frac{1}{2}$ cupful of milk and $\frac{1}{2}$ cupful of water, and bake.

CHOPPED BEEF ROLL

Make chopped beef into roll, using 1 egg for each $1\frac{1}{2}$ pounds of meat. Chopped parsley, onion juice, lemon peel or finely chopped green peppers make good seasoning. Lay strips of pork on roll and bake. Thickened gravy may be made from juices, adding tomato or good bottled meat sauce.

ROAST PORK

Select leg of young pork. With sharp knife make deep cut in knuckle and fill opening with sage, pepper, salt and chopped onion. When roast is half done scar the skin, but do not cut deeper than outer rind. Serve with apple sauce.

STUFFED LEG OF MUTTON

Have leg of mutton cut into two pieces and use thicker end, which should be boned. Stuff and tie into shape. Roast in hot oven, allowing 10 or 15 minutes to the pound.

Dressing

Soak 1 pint of stale bread crumbs in cold water. Press out nearly all water, and add following: $\frac{1}{2}$ cup cracker crumbs, $\frac{1}{2}$ teaspoonful sage, 2 teaspoonsful butter, 1 teaspoonful sweet marjoram, salt and pepper, few drops onion juice.

ROAST RIBS OF MUTTON WITH APPLES

Season meat, place on roaster grate and roast in moderate oven. Place potatoes and sour apples around roast, the former 1 hour before serving and the latter $\frac{1}{2}$ hour.

BAKED BREAST OF MUTTON

Sew up breast of mutton in thin cloth, put it into roaster, pour over it enough cold salted water to nearly cover it, and let it

simmer, allowing 10 minutes to a pound. Then pour off and save the water. Rub mutton with drippings, butter or savory fat, sprinkle flour over it and bake for $\frac{1}{2}$ hour in hot oven. Five minutes before taking from oven strew fine bread crumbs thickly over it, put little bits of butter here and there, and let it brown. Serve with brown sauce made from broth in which meat was cooked.

HALIBUT A LA ROCKINGHAM

On Reed fish grate place 6 slices of salt pork over which spread 1 onion cut in pieces. Wipe 2 pounds of halibut with wet cloth and place on pork and onion. Season with salt and pepper and cover with mixture of 3 tablespoonsful butter and 3 tablespoonsful of flour made smooth. Cover this with about $\frac{3}{4}$ cup of fine bread crumbs and bake. Serve with sauce made of $2\frac{1}{2}$ tablespoonsful of fat, 2 of flour and 1 of milk. Season with salt and pepper. Use a little water in roaster.

CASSEROLE ROAST

Try out a slice of salt pork. Brown 3 or 4 pounds of round or rump of beef on both sides in the fat. Put in roaster and put around it $\frac{1}{4}$ each of a carrot, a turnip, an onion, a few peppercorns and head of celery cut into small pieces. Add two cupsful of water or stock. Cover and cook in hot oven. Sauce or gravy can be made with water, flour and some of juice left in roaster pan.

ROAST TURKEY (Or any fowl)

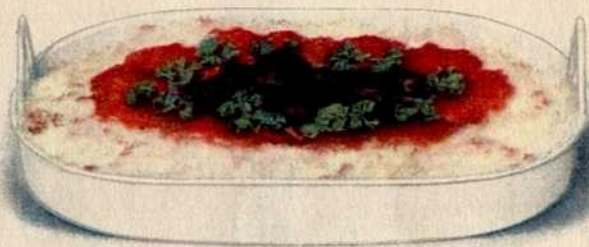
Singe and stuff turkey and place in roaster pan with a little water. Rub breast well with soft butter or beef drippings, season with salt and pepper, and dredge with flour. See that dampers are closed until turkey is nearly done. Then open them to brown.

Onion Stuffing

Put into bowl 1 quart of grated stale bread and 1 cupful of milk. Cover and let stand one hour; then add 1 tablespoonful of chopped parsley, 1 large onion chopped fine, $\frac{1}{4}$ pound or 2 links of highly seasoned pork sausage meat, $\frac{1}{2}$ teaspoonful of pepper, 1 level tablespoonful of salt, and 3 strips of green pepper, chopped fine. Mix thoroughly and stuff crop and body.

STUFFED HEART

Wash heart thoroughly inside and out and stuff with following mixture: One cup broken bread dipped in fat browned in oven, 1 chopped onion and salt and pepper to taste. Sew up opening, put heart in roaster, cover with water and simmer until tender. Pour off water about one-half hour before serving. Dredge heart with flour, pepper and salt, or sprinkle with crumbs, and bake in roaster until brown.



CASSEROLE OF RICE AND MEAT

Line tray of roaster, slightly greased, with cooked rice. Fill center with 2 cups of cold, finely chopped, cooked meat (left-overs will do), seasoned with salt, pepper, celery salt, onion and lemon juice. Then add $\frac{1}{4}$ cup of cracker crumbs, one egg slightly beaten and enough hot stock or water to moisten. Cover meat with rice, place in roaster and cook 45 minutes. Serve with tomato sauce.

ROAST MUTTON (Leg or Saddle)

Sprinkle meat with salt and pepper, place upon roaster grate and dredge with flour. Bake in hot oven. Put 1 cupful of water in roaster tray, and allow from 10 to 15 minutes per pound, depending upon whether roast is desired well done or not.

ROAST BEEF WITH YORKSHIRE PUDDING

Roast beef as usual and make pudding as follows:

Beat 3 eggs until very light, then add 1 pint milk. Pour mixture over 1 cupful flour, add 1 teaspoonful salt and beat well. Bake in roaster tray. Place roast on wire grate so that pudding will be basted with beef drippings.

MEAT STEW WITH DUMPLINGS

Cut 5 pounds of beef into small pieces, removing fat. Try out fat and brown meat in it. When well browned cover with boiling water, boil 5 minutes and then cook in lower temperature until meat is done. Add $\frac{3}{4}$ cup each of turnips and carrots cut into small pieces, $\frac{1}{2}$ onion chopped, pepper and salt, during the last hour of cooking. Fifteen minutes before serving add 4 cups potatoes cut into small pieces. Thicken with flour diluted with cold water.

For the dumplings mix and sift 2 cups flour, 4 teaspoonsful baking powder, $\frac{1}{2}$ teaspoonful salt. Work in 2 teaspoonsful butter with tips of fingers, add $\frac{3}{4}$ cup or a little more milk gradually, and roll out to thickness of $\frac{1}{2}$ inch. Cut with biscuit cutter. Steam dumplings on fish grate for 15 minutes.

VEAL LOAF

Chop 3 pounds of veal and 1 pound of salt pork and mix with the following: 6 soda crackers powdered, 3 eggs well beaten, $\frac{1}{4}$ teaspoonful pepper, $\frac{1}{2}$ teaspoonful salt. Shape and bake. If roll is pierced occasionally fat and basting will penetrate more effectually. Some cook the veal before chopping.

BAKED HAM

Wash the ham thoroughly and place in tray of roaster. No water is required. A 10-lb. ham should bake in a moderate oven for 4 or 5 hours. About an hour before it is done take from oven, remove skin and return to oven. Grate dry toast over it before serving.

BRAISED BREAST OF MUTTON

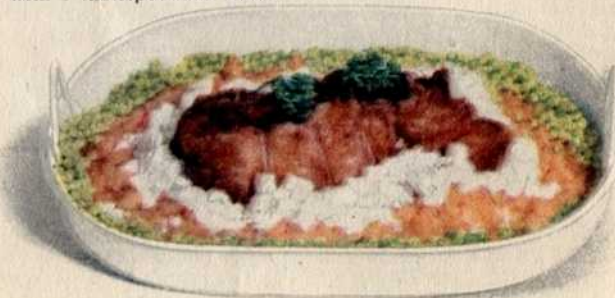
Put a few slices of bacon in the roaster tray, lay a breast of mutton on the bacon and put over it 1 lemon peeled and cut into slices. Cover with a few slices of bacon, season, and add $\frac{1}{2}$ pint of stock and 1 onion. Cook slowly until tender.

MUTTON SMOTHERED IN TOMATOES

Mince a small onion with a cup of bread crumbs, season and spread over $1\frac{1}{2}$ pounds of mutton steak. Roll and tie into shape. Place in roaster tray. Pour a can of tomatoes over meat and cook very slowly in oven or on top of stove for three or four hours.

POT ROAST

Three pounds shoulder of mutton. Cover with boiling water, place in roaster, and cook in moderate oven until nearly done. Then add 1 cup carrots and 1 cup potatoes cut into small pieces, $\frac{1}{4}$ cup sliced onion, with 2 teaspoonsful salt. Cook until vegetables are tender, then serve, pouring a sauce over the meat made from 1 cup of liquid in which meat was cooked, thickened with 2 tablespoonsful flour.



POT ROAST

BOILED FISH WITH EGG SAUCE

For 2½ pounds of trout or other fish take 1 quart boiling water, 3 whole peppers, salt, a small onion, bay leaves and cloves. Wash fish thoroughly and place on fish grate. Add boiling water which contains the seasoning. Place cover on roaster and let simmer slowly for 30 to 45 minutes, according to thickness of fish.

Egg Sauce: Melt ¼ cupful butter, add 3 tablespoonsful flour, salt and pepper to taste, and gradually add 1½ cupsful of water in which fish has been cooked. Stir constantly so there will be no lumps. Cook for 5 minutes. Lastly, add a hard cooked egg chopped fine.

EGG TIMBAL WITH TOMATO SAUCE

Beat 5 eggs until lemon color, then add following: 1 cup water, milk or soup stock; 1 teaspoonful chopped parsley, ½ teaspoonful salt, ¼ teaspoonful red pepper. Grease mold and fill with mixture. Place timbal mold in roaster tray, which should contain a little water (not too much or it will boil over into mold). Bake in moderate oven for 15 minutes. Test as for custard. Serve with tomato sauce. A few pieces of minced ham, tongue or chicken will add to flavor and appearance.

Tomato Sauce: Melt 2 tablespoonsful butter, add 2 tablespoonsful flour, 1 teaspoonful sugar, ½ teaspoonful salt, ¼ teaspoonful pepper, and gradually add 1 cup tomato juice. Stir constantly so mixture will not get lumpy. Cook for 5 minutes. Pour over timbal, garnish with parsley and serve at once.

CANNELON OF BEEF

Beat three eggs, mix with the following and shape into loaf: 3 pounds chopped round steak, ¼ pound chopped salt pork, 1½ teaspoonful salt, ½ teaspoonful pepper, 1 teaspoonful onion juice, 1 tablespoonful minced parsley, 6 large crackers, crumbled, or 1 cup cold cereal or mashed potatoes. Oil roaster tray, place loaf in it and bake in covered roaster 1 hour, or until blood runs when loaf is pierced with sharp pointed knife. This may be served with brown mushroom sauce.

Brown mushroom sauce: Melt ¼ cup of fat from tray in which cannelon was baked, add 5 tablespoonsful flour and stir until well browned. Add 1 cup brown stock, ½ cup mushroom liquor and caps from ½ pound mushrooms browned in fat. Season with salt and pepper.

BAKED STUFFED FISH

Clean and wash fish. If head and tail are retained, remove eyes after baking and before baking wrap tail in oiled paper to prevent burning. Sprinkle fish outside and inside with salt and fill with stuffing. Lace edges together, cut gashes in side of fish

and insert in them strips of salt pork. Oil fish grate and place fish on it and add pieces of salt pork. Bake 15 minutes for each pound. Garnish with lemon and parsley and serve with egg sauce.

Stuffing for fish: One cup soft bread crumbs, 1 cup cracker crumbs, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{8}$ teaspoonful pepper, few grains of cayenne, 1 teaspoonful onion juice, 1 teaspoonful chopped pickles, 1 teaspoonful chopped parsley, 2 tablespoonsful butter.

Meat Substitute Dishes

CHEESE SCRAPPLE

Sift $\frac{1}{2}$ cup fine corn meal and $\frac{1}{2}$ cup hominy grits into 1 quart boiling water in which has been dissolved 1 teaspoonful salt. Stir constantly. Cook at least 1 hour, stirring occasionally. Just before removing from fire add $\frac{1}{2}$ cup grated cheese. Pack mush in a deep pan and cool thoroughly. Remove from pan, cut in cubes, roll in grated cheese, pile in well-oiled roaster tray and bake until cheese is melted.

BEAN TIMBALES

Beat 1 egg, add $\frac{1}{2}$ cup milk, 1 cup bean pulp, $\frac{1}{3}$ teaspoonful salt, pepper, celery salt and $\frac{1}{2}$ teaspoonful onion juice. Turn into buttered custard cups, set in roaster tray, surround with a little boiling water and bake until mixture has thickened. Remove from cups and serve with tomato sauce.

BAKED BEAN LOAF

Combine following ingredients and shape into loaf: 1 pint cold baked beans, 1 beaten egg, 1 cup bread crumbs, 1 teaspoonful salt, 1 tablespoonful minced onion, 2 tablespoonsful tomato catsup. Place loaf in well-oiled roaster tray and bake in roaster with dampers open for 25 minutes. Serve with strips of broiled bacon across top.

STUFFED PEPPERS

Wash green peppers, cut in halves lengthwise and remove all seeds. Mix thoroughly the following ingredients and fill pepper halves: 1 pint cooked lima beans chopped, $\frac{1}{2}$ cup tomatoes, 1 small minced onion, $\frac{1}{2}$ cup bread crumbs or cold cooked cereal, 1 tablespoonful minced parsley, 4 tablespoonsful minced bacon, 4 tablespoonsful grated cheese, 1 teaspoonful salt, few grains of paprika. Sprinkle buttered crumbs across tops and place peppers in roaster tray. Add enough boiling water to half cover peppers, set tray in roaster, cover and bake in moderate oven until tender. Open dampers just before serving to brown crumbs.

For Better Coffee
Use a
REED PERCOLATOR



Get rid of that foreign taste common to coffee made in anything but an enameled utensil.

Enameled ware is sanitary, easily cleaned, and cannot rust.

Simple percolating device held in place by corrugated bottom of pot (3). Heavy aluminum coffee basket re-enforced at points of wear (2), and held securely by retainer ring (1). Nickel-plated brass hinge (4) and tightly fitting glass top.

REED MANUFACTURING CO.

Newark

New York